

2014

**LONDON GROVE TOWNSHIP MUNICIPAL AUTHORITY
FOG PROGRAM BEST MANAGEMENT PRACTICES**



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THIS MANUAL MUST BE KEPT ON THE PREMISES OF ALL
COMMERCIAL FOOD ESTABLISHMENTS (CFE) OPERATING
WITHIN THE LONDON GROVE TOWNSHIP MUNICIPAL
AUTHORITY SEWER SERVICE AREA.

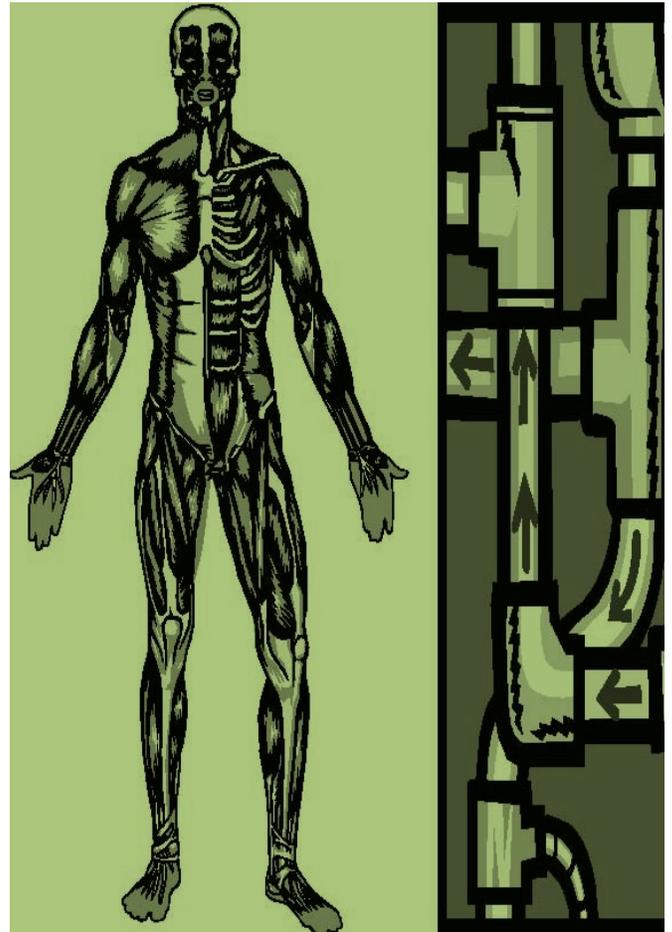


WHAT IS FOG?

FOG IS AN ACRONYM FOR THE **FATS**, **OIL** AND **GREASE** FOUND IN MOST FOOD SERVICE ESTABLISHMENTS. IT IS A COMBINATION OF ANIMAL AND VEGETABLE FATS AND OILS USED TO COOK AND PREPARE FOOD. TECHNICALLY SPEAKING, **FOG** IS A SOLID OR VISCOUS SUBSTANCE, INCLUDING GREASE, WHICH MAY ULTIMATELY CREATE AN OBSTRUCTION IN THE SANITARY SEWER SYSTEM.

WHY IS FOG A PROBLEM?

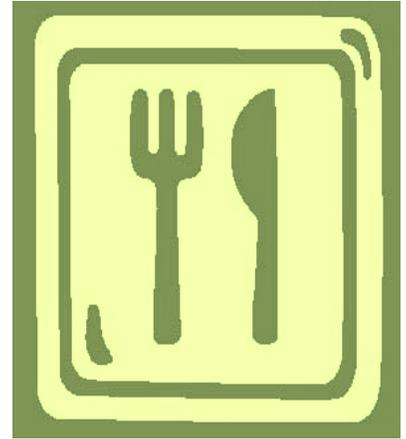
A WASTEWATER/ SANITARY SEWER SYSTEM WORKS MUCH THE SAME WAY AS THE CIRCULATORY SYSTEM OF THE HUMAN BODY. WASTEWATER FLOWS THROUGH PIPES (ARTERIES), IS PUMPED AT PUMP STATIONS (HEART) AND IS CLEANED BY THE WASTEWATER PLANT (KIDNEYS). ARTERIES CLOGGED BY CHOLESTEROL CAN CAUSE A FAILURE IN THE CIRCULATORY SYSTEM SUCH AS A HEART ATTACK. FOG CAN CREATE BLOCKAGES TO THE SEWER SYSTEM IN MUCH THE SAME WAY.





WHICH FACILITIES ARE REQUIRED TO IMPLEMENT FOG CONTROL MEASURES IN THEIR KITCHENS?

ALL COMMERCIAL FOOD ESTABLISHMENTS, ALSO KNOWN AS CFES, ARE REQUIRED TO IMPLEMENT FOG PROGRAMS. A CFE IS ANY FACILITY THAT PREPARES, PACKAGES, SERVES, AND/OR PROVIDES FOODS OR BEVERAGES FOR SALE OR CONSUMPTION, EITHER ON OR OFF SITE. CFES INCLUDE, BUT ARE NOT LIMITED TO, RESTAURANTS, FOOD COURTS, FOOD MANUFACTURERS, FOOD PACKAGERS, GROCERY STORES, HOSPITALS, HOTELS, NURSING HOMES, SCHOOLS, CHURCHES AND CORRECTIONAL FACILITIES.



IS IT MANDATORY TO CONTROL FOG? YES. IT'S THE LAW!

SECTION 5 TITLED PRETREATMENT; HAULED WASTEWATER OF THE LONDON GROVE TOWNSHIP MUNICIPAL AUTHORITY WASTERWATER SYSTEM RULES AND REGULATIONS MANDATES THAT ALL COMMERCIAL FOOD ESTABLISHMENTS IMPLEMENT ENVIRONMENTAL PROTECTION MEASURES REGARDING FOG.

FAILURE TO COMPLY WITH REGULATIONS SET FORTH IN SECTION 5 OF THE LONDON GROVE TOWNSHIP MUNICIPAL AUTHORITY RULES AND REGULATIONS WILL RESULT IN FINES OR LEGAL PENALTIES IMPOSED UPON THE COMMERCIAL FOOD ESTABLISHMENT.



IMPLEMENT THE FOLLOWING BEST MANAGEMENT PRACTICES (BMP) WHEN HANDLING THE FATS OIL AND GREASE GENERATED BY YOUR COMMERCIAL FOOD ESTABLISHMENT.

BMP #1

CLEAN AND SERVICE ALL GREASE TRAPS ON A MAINTENANCE SCHEDULE IN ACCORDANCE WITH THE LONDON GROVE TOWNSHIP MUNICIPAL AUTHORITY RULES AND REGULATIONS AND THIS MANUAL.

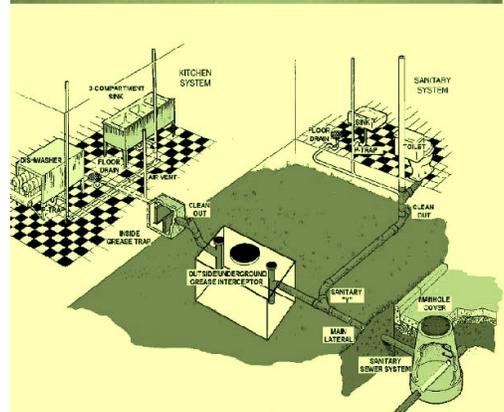
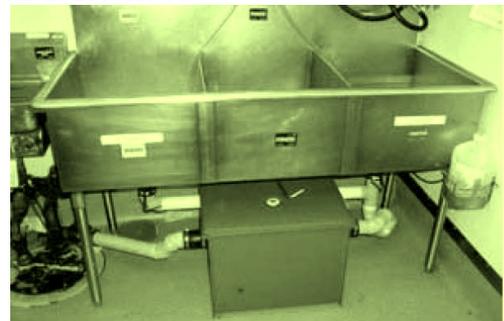
ONCE PER MONTH

IS THE MINIMUM CLEANING SCHEDULE REQUIRED FOR SMALL, UNDERSINK AND INTERIOR GREASE TRAPS.

ONCE PER QUARTER

IS THE MINIMUM CLEANING SCHEDULE REQUIRED FOR LARGE VOLUME, OUTDOOR GREASE INTERCEPTORS.

GREASE INTERCEPTORS MUST BE CLEANED ROUTINELY FOR PROPER OPERATION. A REGULARLY SCHEDULED CLEANING PROGRAM PREVENTS SEWER LINE BLOCKAGES AND BACKUPS.

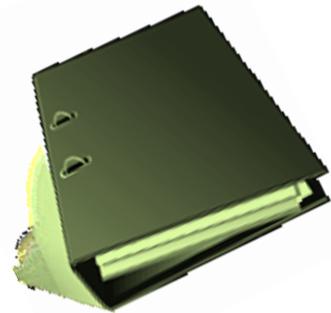




BMP #2

KEEP A MAINTENANCE LOG OF ALL GREASE TRAP SERVICE RECORDS ON SITE

EVERY COMMERCIAL FOOD ESTABLISHMENT IS REQUIRED TO MAINTAIN SERVICE RECORDS ON GREASE TRAP CLEANING USING THE STANDARDIZED FORM ADOPTED BY THE DEPARTMENT OF PUBLIC WORKS. RECORDS SHALL INCLUDE THE NAME AND ADDRESS OF THE FACILITY SERVICED, THE DATE OF SERVICE, THE SIZE OF THE GREASE TRAP, THE NAME OF THE WASTE HAULER OR THE IN-HOUSE EMPLOYEE PROVIDING THE SERVICE. SEE PAGE 11.



BMP #3

DISPLAY FOG SIGNS IN PROMINENT LOCATIONS



POST SIGNS OVER SINKS, DISHWASHERS, IN RESTROOMS, NEAR FLOOR DRAINS OR ANYWHERE ELSE WHERE WATER MAY ENTER A DRAIN TO THE SEWER. SIGNS ARE A CONSTANT REMINDER FOR STAFF WORKING WITH FOG.



BMP #4

EDUCATE YOUR EMPLOYEES

REVIEW THIS MANUAL AND ALL FOG SIGNS WITH YOUR EMPLOYEES. ESTABLISH A TRAINING PROGRAM FOR ALL NEW EMPLOYEES AS WELL AS EXISTING KITCHEN, JANITORIAL AND MANAGEMENT STAFF. WORKERS WHO UNDERSTAND THE IMPORTANCE OF FOLLOWING THE BMP-FOG PROGRAM WILL BE MORE LIKELY TO SUPPORT IT.



BMP #5

DISPOSE OF FOOD WASTE RESPONSIBLY

FOOD SHOULD NEVER BE Poured DOWN A DRAIN OR INTO A TOILET.

RECYCLING OF FOOD WASTE WILL REDUCE SOLID WASTE DISPOSAL COSTS AND REDUCE THE NEED FOR FREQUENT CLEANING OF GREASE TRAPS. MANY NON-PROFIT ORGANIZATIONS WILL COLLECT EXCESS FOOD TO FEED THE NEEDY.





BMP #6

USE PROPER WATER TEMPERATURE!

WATER TEMPERATURE OF ALL SINKS MUST BE **LESS THAN 140°F.** HIGHER TEMPERATURES WILL DISSOLVE GREASE WHICH WILL SOLIDIFY IN THE SANITARY SEWER SYSTEM AS IT COOLS.

MECHANICAL DISHWASHERS MUST HAVE A MINIMUM TEMPERATURE OF 160°F. WATER FROM MECHANICAL DISHWASHERS **MUST NOT** BE DISCHARGED THROUGH A GREASE TRAP.



BMP #7

DRY WIPE ALL POTS, PANS AND DISHWARE



DRY WIPING FOG AND FOOD FROM POTS, PANS AND DISHWARE BEFORE WASHING WILL KEEP FOG OUT OF GREASE TRAPS. IMPLEMENTING THIS PRACTICE WILL REQUIRE LESS FREQUENT CLEANING OF GREASE TRAPS AND REDUCE MAINTENANCE COSTS.



BMP #8

RECYCLE WASTE COOKING OIL



SPECIALTY COMPANIES COLLECT WASTE COOKING OIL FROM FRYERS AND OTHER TYPES OF EQUIPMENT. IT CAN BE REUSED IN THE PROCESSING OF ANIMAL FEED AND FUELS. RECYCLING OILS HELPS TO PROLONG THE LIFE OF GREASE TRAPS AND REDUCES SOLID WASTE COSTS.

BMP #9

CLEAN EXHAUST HOODS REGULARLY

FOG THAT ESCAPES THROUGH THE KITCHEN EXHAUST SYSTEM CAN ACCUMULATE ON THE ROOF OF THE BUILDING AND EVENTUALLY CAUSE A FIRE.



BMP #10

CLEAN FOG SPILLS IMMEDIATELY



NEVER RINSE FOG INTO A FLOOR DRAIN. USE ABSORBENT MATERIALS FOR CLEANING AND DISPOSE OF RECOVERED FOG IN A PROPER DISPOSAL CONTAINER SUCH AS A TRASH CAN OR DUMPSTER.



WITNESS ALL GREASE TRAP CLEANING

BMP #11

KEEP ALL OUTDOOR GREASE CONTAINERS TIGHTLY COVERED

FOG FLOATS! RAINWATER COLLECTING IN AN UNCOVERED CONTAINER CAN CAUSE FOG TO FLOW ONTO THE GROUND. THERE, IT CAN REACH A STORM DRAINAGE SYSTEM AND END UP IN OUR STREAMS AND RIVERS. LOCATE ALL DUMPSTERS AND FOG CONTAINERS AWAY FROM STORM DRAINS.



BMP #12

CLEAN OUTDOOR FOG SPILLS PROPERLY

PROTECT THE STORM DRAINS AND THE ENVIRONMENT!

USING ABSORBENT PADS TO CLEAN UP GREASE AND OIL SPILLED OUTDOORS WILL PREVENT FOG FROM BEING RINSED INTO STREAMS AND RIVERS DURING A RAIN EVENT. CATCH BASINS AND MANHOLES IN CLOSE PROXIMITY TO DUMPSTERS AND FOG CONTAINERS REQUIRE SPECIAL PROTECTION. SURROUND THEM WITH ABSORBENT MATERIAL FOR AN EFFECTIVE PROTECTIVE BARRIER.

NEVER USE MATERIAL SUCH AS KITTY LITTER OR SAW DUST TO ABSORB OUTDOOR SPILLS. RAIN CAN RINSE BOTH SUBSTANCES INTO THE STORM DRAIN.



BMP #13

WITNESS ALL GREASE TRAP CLEANING

WASTE HAULERS MAY TAKE SHORTCUTS BY NOT COMPLETELY CLEANING THE UNIT OR ONLY PARTIALLY REMOVING ACCUMULATED MATERIALS. WITNESSING CLEANING OF GREASE TRAPS ENSURES THAT THE COMMERCIAL FOOD ESTABLISHMENT IS RECEIVING THE FULL VALUE FOR THE COST OF CLEANING.



BMP #14

LGTMA INSPECTIONS

THE LGTMA WILL PERFORM QUARTERLY OR ANNUAL INSPECTIONS AS REQUIRED BY THE RULES AND REGULATIONS. CFE PERSONNEL ARE REQUIRED TO PROVIDE ACCESS TO AND OPEN ALL TRAPS AND INTERCEPTORS FOR THE INSPECTION.

REMEMBER IT'S THE LAW!

**EMPLOY BEST MANAGEMENT PRACTICES WHEN
HANDLING FATS, OIL AND GREASE.**



Notes



**FOR ADDITIONAL INFORMATION OR QUESTIONS ON THE FOG
PROGRAM PLEASE CONTACT:**

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